

starter	ARTISIAN BREAD (three rolls) rye, wholemeal & multigrain	8
	Coriole aged balsamic, Diana EVOO, mountain pepper salt (ve) or smoked garlic butter (v)	
	WARM CORIOLE OLIVES house marinated in garlic, orange, rosemary (ve)(gf)	7
entree	COFFIN BAY OYSTERS natural, ponzu, wakame	3.5 each
	SRIRACHA KILPATRICK COFFIN BAY OYSTERS with crispy bacon	4 each
	SPENCER GULF KING PRAWNS (three) miso dressing, lime gremolata, pickled daikon (gf)	20
	ROASTED PUMPKIN ARANCINI (three) smoked almond aioli, coconut, fried leek (ve)	18
	GREENSLADES CHICKEN LIVER PÂTÉ beetroot jelly, charred sourdough, house pickle (gfo)	17
	THORNBY PREMIUM LAMB CROQUETTES (three) our take on the classic SA pie floater green pea puree, asparagus, peppered puff pastry	18
mains	SA ROASTED MUSHROOM polenta, ice plant, ratatouille, nori shards (ve)(gf)	28
	GNOCCHI pumpkin puree, confit leek, smoked garlic, hazelnut, rocket (v)	29
	GOOLWA COCKLE PAPPARDELLE parsley, chilli, preserved lemon crumb	33
	PORT LINCOLN HIRAMASA SA KINGFISH WINGS charred witlof, saltbush, ponzu, leek (gf)	34
	GREENSLADES CHICKEN BREAST middle eastern spiced cous cous, golden raisin, mint raita	30
	LOUKOUMI PORK CUTLET baby potato, roasted apple, SA chevre, Coriole aged balsamic (gf)	34
	from our chargrill served with smoked garlic butter, chimichurri, jus, rosemary potatoes	
	250G 36 DEGREES SOUTH EYE FILLET (gf)	43
	450G COORONG RIB EYE served on the bone (gf)	49
	add Spencer Gulf king prawns (two) to your steak + 12	
	stonegrill (cooks before your eyes on our famous 400° stonegrill) served with triple cooked house chips	
	STONEGRILL 250G 36 DEGREES SOUTH EYE FILLET mushroom ragout (gf)	43
STONEGRILL SOUTH AUSTRALIAN SEAFOOD SELECTION SA flathead, Spencer Gulf king prawn, SA balmain bug, SA squid, fennel & orange salad, roasted garlic aioli (gf)	45	
sides	ROASTED APPLE, BEETROOT & FENNEL SALAD raspberry mustard dressing (gf)(v)	8
	TRIPLE COOKED HOUSE CUT CHIPS rosemary salt, smoked tomato relish (gf)(ve)	8
	SAUTEED BROCCOLINI sesame, garlic (gf)(ve)	9
	ROASTED MUSHROOMS thyme, garlic butter (v)(gf)(veo)	8
dessert	PASSIONFRUIT CURD pistachio cake, coconut, chickpea meringue (ve)(gf)	13
	ADELAIDE HILLS STRAWBERRY PARFAIT strawberry pashmak, berry gel, marshmallow, honey	13
	BLACKCURRANT MOUSSE coconut gel, dehydrated chocolate, blackcurrant macaron (gf)	13
	MOCHA MUD CAKE served warm coffee ice-cream, peanut butter tuile, white chocolate	13
	CHEESE PLATTER serves two South Australian cheeses(three), lavosh, orange & fig paste, fresh strawberries (gfo)	24



V E R A N D A H

BAR & DINING